

STEP	EVALUATION QUESTIONS	MORE DESCRIPTORS
<p>SEE Tilt glass at 45 degree angle against a white background.</p>	<p>Clarity, Color, Intensity Is the wine brilliant, clear or hazy? What color is the wine? Is the color pale or intense?</p> <p>Legs Are they pronounced, indicating a bigger body?</p>	<p>White Colors green tinge, straw, gold, amber Red Colors purple, ruby red, garnet/brick, amber Intensity pale, dark, inky, opaque Legs pronounced and persistent or faint</p>
<p>SMIFF Swirl, then put your nose inside rim of glass and take 2-3 sharp sniffs to smell aromas.</p>	<p>Aroma Intensity and Identification Are the aromas faint or intense? What are the aromas?</p>	<p>White Aromas white-, yellow-, orange-fleshed fruits Red Aromas red and purple fruits White and Red Aromas floral, herbal, mineral, spice Oak Aromas vanilla, spice, smoky, cedar, oak</p>
<p>SIP Take a small amount of wine into your mouth. Then swish the wine around, bringing it into contact with every part of your mouth. Olfactory epithelium in retronasal passages picks up flavors. Tongue senses tastes sweet, tart, bitter, umami. Mouthfeel for tactile sensations. Back of throat feels heat from alcohol.</p>	<p>Temperature Is the serving temperature affecting perception?</p> <p>Body Does the wine fill your mouth?</p> <p>Flavor Are the flavors intense, or just barely there? What are the flavors? Are they the same as the aromas?</p> <p>Taste and Mouthfeel What are the tastes and tactile sensations?</p> <p>Balance and Structure Are the fruit, acidity, tannins and alcohol in balance? Is the wine age-worthy?</p>	<p>Too cold makes it seem tart with muted fruit flavors Too warm makes it seem alcoholic and flabby</p> <p>Body light, medium or full (Think skim milk vs. cream) Thin, lean, delicate, rich, big, heavy, ponderous</p> <p>Taste and Mouthfeel Sweetness rich, thick, sweet Umami rich, thick, savory Acidity bright, crisp, refreshing, racy, steely, tart Tannins silky, smooth, velvety, firm, astringent</p> <p>Balance and Structure Harmonious, integrated, well-knit, disjointed Concentrated, austere, firm, elegant round, powerful Drink now or will improve for X years</p>
<p>SUMMARIZE Spit or swallow wine and record impressions.</p>	<p>Finish Do the flavors linger or do they stop immediately?</p> <p>Quality What is the wine's quality</p> <p>Preference</p> <p>Value Considering its price, how good is the wine?</p> <p>Overall Impression (also formed during sniff) How would you describe the wine in one sentence? What stands out or makes the wine distinct, memorable?</p>	<p>Finish short, moderate, long, lingering</p> <p>Quality poor, good, excellent Flawed, vinous, simple, complex, layered</p> <p>Preference don't like, like, love</p> <p>Value good, moderate or overpriced Everyday, weekend, or special occasion wine</p>

Chardonnay

Pinot Noir

Pinot Grigio

Cabernet Sauvignon